

CHAR

LUNCH

- GUACAMOLE & SALSA** \$12
radish, chile-dusted pepitas, tortilla chips.
- GREEN CHILE STEW** \$14
american wagyu steak, local fingerlings, queso fresco, tortilla.
- GRILLED CAESAR WEDGE** \$14
pecorino, charred cherry heirloom tomatoes, grilled baguette, cilantro caesar vinaigrette, chile-dusted pepitas.
pollo asado \$6 grilled carne asada \$12 grilled shrimp \$10
- QUESO FUNDIDO** \$15
oaxaca, house made chorizo, cilantro pesto, roasted poblanos, corn tortillas.
- SHAKSHUKA STEAK SALAD** \$22
roasted tomatoes, onions, bell peppers, green chile, poached egg, asadero, grilled carne asada, chimichurri vinaigrette.
- GREEN CHILE SMASH BURGER** \$17
sharp colby, roasted green chile, avocado, artisan bacon, brioche.
- TORTA MILANESA** \$18
lightly breaded wagyu carne asada, asadero, avocado, lettuce, tomatoes, green chile aioli, grilled bolillo roll.
- ENCHILADAS** \$24
red or green, pintos & papas, american wagyu steak, pollo asado, or fire roasted wild mushrooms. add fried egg \$3.
- POLLO AL ACHIOTE SANDWICH** \$18
grilled chicken breast marinated with achiote and spices, asadero, wild mushrooms, guacamole, roasted poblanos, chipotle aioli, brioche.

TAQUERIA

Served on homemade corn tortillas and condiments. *3 each*

CARNE ASADA	\$20	WILD MUSHROOM	\$17
POLLO ASADO	\$18		